CHRISTMAS DINNER IDEAS

Cranberry Chutney

Delicious traditional chutney recipe for a Christmas treat.

December 16, 2013

TYPE OF DISH
SAUCE

CUISINE
ENGLISH & SCOTTISH

DIETARY CONSIDERATION
VEGETARIAN

SEASON & OCCASION
CHRISTMAS

SERVES FOR
6

TOTAL TIME
0 HR 20 MIN

Preparation

To make the chutney, fry the cranberries in hot butter for about 3 minutes stirring continuously. Add the remaining ingredients and simmer on a low heat for 10-15 minutes until the cranberries are soft.

INGREDIENTS

Cranberry
1 kg, fresh

butter
3 tbsp

sugar

Pour immediately into sterilised jars, close and stand upside down for 10 minutes. Then turn the right way up and leave to cool.

Decorate with holly leaves and cinnamon sticks if desired.

500 g

curry
4 tbsp, powder

anise
3 each

Ginger
1 tbsp

Lemon juice
3 tbsp

Apple juice
100 ml

salt

Holly leaves

Cinnamon sticks

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